

XP-002277980

AN - 1988-273865 [25]
AP - JP19870029869 19870213; JP19870029869 19870213
CPY - NAKA-N
- NAKG
DC - D13
FS - CPI
IC - A23B7/00 ; A23L1/21
MC - D03-A04 D03-H02F
PA - (NAKA-N) NAKAGAWAMACHI
- (NAKG) NAKAGAWAMACHI
PN - JP63198947 A 19880817 DW198839 003pp
- JP4019827B B 19920331 DW199217 003pp
PR - JP19870029869 19870213
XA - C1988-121812
XIC - A23B-007/00 ; A23L-001/21
AB - J63198947 Pieces of starch-rich vegetables such as pumpkin or potato
are washed, dried, blanched and packed in a package in vacuo.
Vegetable in the package are then cooked in a high pressure pot
controlling the pressure and temp..
- ADVANTAGE - Formation of pasty prod. can be avoided.
IW - RETORT FOOD PREPARATION STARCH RICH VEGETABLE WASHING DRY BLANCH PACK
VACUUM COOK HIGH PRESSURE
IKW - RETORT FOOD PREPARATION STARCH RICH VEGETABLE WASHING DRY BLANCH PACK
VACUUM COOK HIGH PRESSURE
NC - 001
OPD - 1987-02-13
ORD - 1988-08-17
PAW - (NAKA-N) NAKAGAWAMACHI
- (NAKG) NAKAGAWAMACHI
TI - Retort food prepn. from starch-rich vegetables - by washing, drying,
blanching and packing in vacuo, and cooking under high pressure